



SUNDAYS AT PECK'S

A CONTEMPORARY BRUNCH,
FRESHLY BAKED BREAD,
FRESH PASTA READY TO COOK
AND READY-MADE MEALS,
THE PATISSERIE'S THOUSAND DELIGHTS.
THE WHOLE SHOP IS OPEN
TO INDULGE YOURSELF IN LITTLE BIG LUXURIES,
EVEN ON SUNDAYS.

PECK

VIA SPADARI 9 . MILAN
EVERY SUNDAY FROM 10 AM TO 5 PM





MILAN, 18TH JANUARY 2016

The first act of the “new course” taken by PECK, Milan’s iconic brand which for over 130 years has been representing the excellence in Italian gastronomy both in town and abroad, has been the **SUNDAY OPENING of the historical shop on via Spadari**. A necessary change strongly backed by Massimo Furlan, Peck’s new CEO, called by the Marzotto family after over 40 years of management by the Stoppani brothers.

Here’s what happens every SUNDAY at Peck’s:

FRESHLY BAKED BREAD

A high-quality bread produced using solely organically farmed **stone-ground flours** to guarantee the maintenance of the grain’s vital constituents.

A bread made with **natural yeast**, characterised by a naturally acid dough which allows better digestibility and keeps its fragrance unaltered.

A bread coming in **numerous variants**: macine, filiera bianca, pane paesano, Sicilian black bread, fruit bread, pan tramvai, quinoa bread, Carlo Alberto’s, spelt bread, rye bread doughnuts, French bread, bocconcini, pastadura bread, whose locally grown raw ingredients come from naturally farmed lands.

FRESH PASTA FOR LUNCH

For those who love to delight their guests, in the inner lab every day different types of **fresh pasta** are made: *gnocchi*, *ravioli* with meat, fish or seasonal vegetables filling, meat-filled *tortellini*, *tagliatelle*, *tagliolini* and *maltagliati*; to dress as you prefer and available also on request. Moreover, the **butcher** and **fruit and vegetable departments** are always open.

READY-MADE MEALS, ALSO VEGETARIAN

For those looking for a ready-made meal, here you are spoilt for choice. Beside **Peck’s classics** (paté, galantines, Russian salad and veal in tuna sauce) there are traditional Italian first courses and **main courses of meat** (filets, roasts, cutlets, ossobuco and game salmi) and **fish** (“snapper chunk with artichokes, shallot and confit tomatoes”; “pink pepper salmon filet with saffron fumet, endive and tender courgettes” and “monkfish with tomato coulis, Taggiasca olives and capers”). Inviting **vegetarian recipes** to satisfy this constantly growing demand abound (crepes with seasonal vegetables, celeriac salad, porcini mushrooms salad, Parmigiano Reggiano pudding, seasonal vegetables flan).



AN AFTERNOON DESSERT

There was a time, on Sundays, when once the mass was over people used to pass by the pastry shop... a ritual still alive in the suburbs, to be re-discovered also in town through the mouthwatering creations by pastry chef Alessandro Diglio, be it only to indulge yourself in a rich break or an afternoon tea with friends and family. The choice is unlimited: from a must like Absolute Chocolate - a burst of chocolate, to tarts and fruit pies, from fine pralines to delicate French macarons, to mignon pastries to offer when you're a guest.

IMPROVISED APERITIF

Buying a cherished bottle of wine or a distillate has never been easier: in the **wine shop**, on the basement level, expert sommeliers are ready to recommend the best among the 3000 labels available, including special reserves and large formats.

BRUNCH

The Al Peck Restaurant, on the first floor, open from 10 am from breakfast with freshly baked brioche from the artisanal laboratory, from 12 am to 4 pm hosts the ritual of brunch. **A Sunday ritual which goes beyond the ready-made meals counter** but from there it takes top-quality ingredients and products, the quality which has made Peck famous through the years.

Next to the sweet and salty whims and the **cosmopolitan proposals** (sushi roll, pancakes, club sandwiches) there are cheeses and cold cuts from the shop's wide assortment, **traditional and re-interpreted first and main courses**, perfect for who wants to discover Peck for the first time and taste the offer's variety, but also for loyal customers who wish to try Chef Matteo Vigotti's creativity. Guests are welcomed with an aperitif, but they can also try teas and coffees, besides the numerous wines by the glass or by the bottle. The menu changes seasonally.

PRACTICAL INFORMATION

ADDRESS . Peck, via Spadari 9

INFO AND RESERVATIONS . Phone 02 802 3161, www.peck.it

ORARI . Every Sunday from 10 am to 17 pm